



COOKING CLASSES
AT SUR LA TABLE

VALENTINE'S DAY TREATS

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy/Refrigerated

- 9 ounces unsalted butter
- 4 large egg

Pantry Items

- All-purpose flour
- Baking powder
- Kosher salt
- Granulated sugar
- Vanilla bean paste or extract
- Dutch-processed cocoa powder
- 4 ounces bittersweet chocolate
- 8 ounces white chocolate
- 1 TBSP coconut oil
- 2 ounces freeze-dried strawberries or raspberries

Dry/Canned Goods

- 1/3 cup jam, hazelnut spread, or store-bought dulce de leche

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef knife or serrated knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls, various sizes
- Silicone spatula
- Ice cream scoop or portion scoop
- Wooden spoon
- Pastry brush
- Fine mesh strainer
- Small offset spatula

Cookware

- Small saucepan

Appliances

- Stand or hand mixer

Bakeware

- 2 rimmed baking sheets
- Parchment paper or silicone baking mats
- Wire cooling rack
- Madeleine pan

Tabletop

- Small bowl

Other

- Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Thumbprint Cookies and Madeleines

1. Remove and set butter on counter 1 hour before class

HEART-SHAPED THUMBPRINT COOKIES

Yield: 20-24 cookies

Thumbprint cookies are made by pressing a small round of dough with the thumb to form an indentation. They're great for filling with chocolate ganache, dulce de leche, or jam.

6 3/4 ounces (1 1/2 cups) all-purpose flour, plus more for rolling
1/2 teaspoon baking powder
1/4 teaspoon fine kosher salt
4 ounces (1 stick) unsalted butter, room temperature
4 2/3 ounces (2/3 cup) granulated sugar, plus more for rolling
1 large egg
1/2 tablespoon vanilla bean paste
1/3 cup jam, hazelnut spread, or store-bought dulce de leche

Preheat the oven to 350°F and position racks in the upper and lower thirds. Line 2 baking sheets with parchment paper.

1. **To make cookie dough:** To a large mixing bowl, stir together flour, baking powder, and salt.
2. To the bowl of a stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy, about 2 minutes. Add the sugar and beat at medium speed until light and fluffy, about 3 minutes. Beat in the egg and vanilla bean paste on medium speed for 30 seconds. Scrape down the sides of the bowl with a silicone spatula. Turn the machine off. Add the flour mixture and beat at very low speed, scraping the side of the bowl occasionally, just until the flour is mixed in and the dough is smooth about 30 seconds. Wrap dough in plastic wrap, pat it into a 7-inch square, and refrigerate until chilled and firm, at least 30 minutes.
3. **To form cookies:** Using a small ice-cream scoop, measure a 1/2 ounce spoonful of the dough and roll them into balls. In a small bowl, add 1/2 cup of granulated sugar. Roll the balls in the sugar and transfer to the prepared baking sheets. Using your thumb or the round end of a wooden spoon, make two indentations in the center of each cookie to form a heart shape. Spoon each indentation with 3/4 teaspoon of either jam, hazelnut spread, or dulce de leche.
4. **To bake:** Transfer baking sheets to preheated oven and bake the cookies for 15 minutes, rotating the baking sheets halfway through cooking until the cookies are golden brown.

Note: The cookies can be stored in an airtight container for up to 1 week.

WHITE CHOCOLATE DIPPED CHOCOLATE MADELEINE

Yield: 12 cookies

Madeleines are technically not a cookie, but a little butter cake, crispy on the outside and tender and soft on the inside. They are baked in a shell-shaped pan and are said to be named after a 19th century pastry cook.

1 stick (8 tablespoons) unsalted butter, plus 2 tablespoons more for greasing pans

3/4 cup granulated sugar

3 large eggs

1 teaspoon vanilla bean paste

1 cup unbleached all-purpose flour

2 tablespoons high-quality Dutch-process cocoa powder

1/2 teaspoon baking powder

4 ounces bittersweet chocolate, chopped

1/4 teaspoon sea salt

8 ounces white chocolate, finely chopped

1 tablespoon coconut oil

2 ounces freeze-dried strawberries or raspberries, crushed

Preheat oven to 350°F.

1. Melt 2 tablespoons of butter in a small saucepan and generously brush the wells of a madeleine pan with butter. Place the pan in the freezer. Once butter has hardened, repeat the process with another layer of butter and leave the pan in the freezer to chill until ready to use.
2. In a stand mixer fitted with a paddle attachment, beat the 8 tablespoons of butter and sugar until light and fluffy, about 3 minutes. Add the eggs, one at a time, mixing until each egg is fully incorporated before adding another. Add the vanilla and salt and mix until combined.
3. In a medium bowl, sift the flour, cocoa, and baking powder together. With the mixer on low speed, add the flour mixture to the egg mixture in 3 additions, mixing just until the flour is incorporated.
4. Melt the chopped chocolate in a double boiler and let it cool slightly. Fold the melted chocolate into the batter by hand just until incorporated.
5. Remove the buttered pan from the freezer. Divide the batter evenly among each well and smooth the tops. Return the pan to the freezer until batter is chilled, about 15 minutes. Then bake cookies for 12 to 15 minutes until risen and just set.

6. Remove from oven and flip cookies out onto a wire rack to cool.

7. **To dip madeleines:** Melt chopped white chocolate and coconut oil over a double boiler, stir until mixture is smooth. Dip the bottom half of each madeleine into the chocolate and then invert onto a wire rack or parchment lined baking sheet. Sprinkle crushed freeze-dried berries over the white chocolate, and chill madeleines to set chocolate.